NORTH BERKELEY IMPORTS

'IMPORTER OF THE YEAR'
-WINE&SPIRITS 2019, 2020, 2022 & 2023!

AZIENDA AGRICOLA
DIEGO CONTERNO

'Diego Conterno is an estate to watch. The Barolos blend the energy and brawn of Monforte with the translucence of traditionally-inspired winemaking.'

-Antonio Galloni

Year Founded: 2003

Region: Piedmont, Italy

Founder/Winemaker: Diego & Stefano Conterno

Known For: A rising star in the southern reaches of the Barolo zone, Diego Conterno and his son, Stefano, craft elegant, lively Nebbiolo wines in Monforte d'Alba.

-Certified Organic-



Trained by Piedmont legend Beppe Colla years ago at Prunotto, Diego with his cousins helped establish Conterno-Fantino in 1982. After nearly two decades of crafting bold wines at this modern Barolo estate, Diego felt it was time for him to explore a more natural expression of Nebbiolo. He left the family project to start his own in 2000, bringing with him from his family's holdings a nearly five-acre plot in 'Ginestra,' unquestionably Monforte's top cru. In 2010, his son Stefano joined the estate, adding a new energy and focus to its already growing reputation for quality in Monforte. Crucially, Diego Conterno wines "blend the energy and brawn of Monforte with the translucence of traditionally inspired winemaking," says Antonio Galloni. Rich and potent yet utterly suave in perfume and flavor, wines across the board are made naturally, fermented on indigenous yeasts in neutral cement tanks and aged in traditional large oak cask (botti).



2023 Barbera d'Alba 'Ferrione'

100% Barbera. 10-55-year-old vines. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tank. Aged 4 months in large oak cask and 6 months in cement tank. Aromas of lively red fruits, warm spice, plum. Medium-bodied and fresh, good balance; fine-grained tannins. Pair with grilled sausage; garlicky, tomato-based pastas; slow-braised meats.

90 Points – '23 Vinous – *"Bold, juicy and inviting, all of which make it a fine choice for drinking now and over the next few years. Succulent dark fruit, mocha, spice, leather and licorice all flesh out nicely."*



2024 Langhe Nebbiolo 'Baluma'

100% Nebbiolo from Ferrione vineyard. 15-year-old vines. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in oak tonneaux (500L) for five months and four months in cement tank. Pairs well with grilled sausage; slow-braised meats; mushroom-based dishes. 'Baluma' in Piedmontese dialect means "to dance". Aromas of red berries, cherries, wildflowers, warm spice. Medium-bodied and silky, ripe tannins.



2021 Barolo

100% Nebbiolo. A selection of fruit from estate vineyards in Monforte d'Alba: 'Bricco San Pietro,' 'San Giovanni' (near the village of Barolo) and 'Ginestra' (closer to Serralunga), each vinified separately. Soils mix clay with limestone marl; altitude ranges from 960 to 1,140 feet. 10-30-year-old vines. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in a combination of Stockinger oak cask ("botti," 50HL) and cement tank for 30 months. Aromas of ripe red cherries, wildflower, rose, violet, cool menthol notes, spice. Medium-bodied, savory, balanced; fine-grained tannins.

91 Points – Vinous – *"Aromatic and nicely layered, with fine persistence. Has a ton to offer. Crushed red berry fruit, mint, chalk, white pepper, incense and dried flowers all come alive in the glass."*



2018 Barolo Del Comune di Monforte d'Alba

100% Nebbiolo. A selection of fruit from plots within the larger 'Ginestra' vineyard: 'Pajana' (facing east) and 'Ciabot' (facing southeast), each vinified separately. Altitude ranges from 900 to 1,020 feet. Soils mix clay, sand and limestone marl. 20-year-old vines on average. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in Stockinger oak cask ("botti," 50HL) for 24 months; then eight months in cement tank before bottling. Aromas of pie cherries, dried wildflowers, menthol notes, orange peel, warm spice. Medium-bodied, balanced; savory tannins. The "comune di" Barolo designation is reserved for Barolo wines in which 85% of the grapes hail from a single "comune" or village.

92 Points – Vinous – *"Layered and pliant in the glass, the 2018 offers fine balance for the year, with lovely proportion and plenty of character. Dark cherry, tobacco, cedar, mint and spice build nicely in a Barolo of charm and seduction. It spent 24 months in cask. The Comune Barolo is the hidden gem in the range, in my view. I loved it."*



2019 Barolo Le Coste di Monforte

A new Barolo wine, 'Le Coste di Monforte' is an especially cool site that sits at serious altitude at the furthest reaches of the Barolo zone, near Monforte d'Alba. Cool and spiced, with pronounced yet ripe tannins and a ton of floral nuance, 'Le Coste' is a thrilling new addition to the family's already stellar lineup of Nebbiolo wines. The vineyard 'Le Coste di Monforte' sits at the southern edge of the Barolo zone, just southeast of the village. The family's vines face south, and sit at 1,200 feet above sea level; a cool and windy site, 'Le Coste' is known for its fresh Nebbiolo wines with pronounced tannins. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in a combination of Stockinger oak cask ("botti," 50HL) and cement tank for 30 months.

94 Points – Vinous – *"A gorgeous, exotic, intriguing wine. Dried flowers, mint, lavender, spice, tobacco and incense are all beautifully delineated. Ample and vibrant, with tons of depth, the 2019 is absolutely compelling today. Offers tons of Le Coste power, and a good deal of finesse as well."*